

Date: Oct 13, 2020

CERTIFICATE OF ANALYSIS - GC PROFILING

Sample identification: Coffee Co₂ - 200975918

Type: Essential oil

Source: Coffea Arabica

ANALYSIS

Method: 101min_FAME.m - Fatty acids profiling of a vegetable oil or a plant by hydrolysis and derivatisation (FAMES).

Analysis date: October 12, 2020

Physical aspect: Brown liquid

CONCLUSION

No adulterant or contaminant has been detected in this oil.

Analyzed and approved by:

Dr. Hussam Bdour
Chief Quality Control Chemist
IL Health & Beauty Natural Oils Co., Inc.

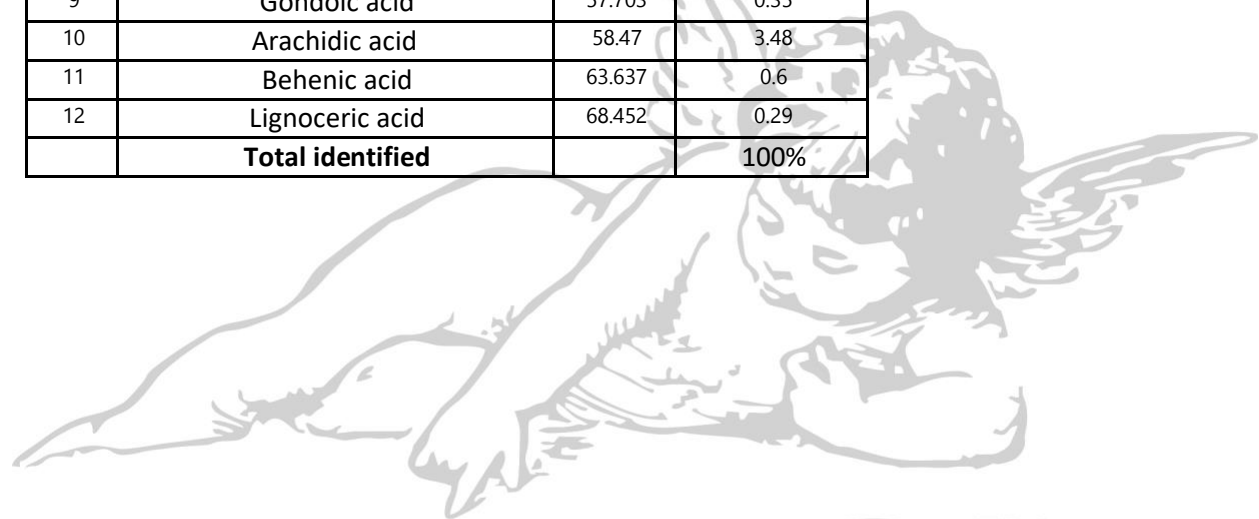


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| Peak | Compound | RT | Area Sum % |
|------|-------------------------|--------|-------------|
| 1 | Myristic acid | 40.164 | 0.11 |
| 2 | Palmitoleic acid | 46.057 | 0.06 |
| 3 | Palmitic acid | 46.862 | 36.33 |
| 4 | Margaric acid | 49.892 | 0.12 |
| 5 | Linoleic acid | 51.922 | 40.03 |
| 6 | Oleic acid | 52.083 | 10.36 |
| 7 | cis-Vaccenic acid | 52.237 | 0.51 |
| 8 | Stearic acid | 52.889 | 7.76 |
| 9 | Gondoic acid | 57.703 | 0.35 |
| 10 | Arachidic acid | 58.47 | 3.48 |
| 11 | Behenic acid | 63.637 | 0.6 |
| 12 | Lignoceric acid | 68.452 | 0.29 |
| | Total identified | | 100% |



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